

HashBrowns10

Number of Servings: 10 (155.82 g per serving)

Amount	Measure	Ingredient
3 1/4	lb	Hash Browns, country style, fzn
6 1/2	tsp	Peppers, bell, green, sweet, freeze dried
4 3/4	Tbs	Onion, white, fresh, chpd
6 1/2	tsp	Margarine, soft, safflower oil
20.00	ea	Cooking Spray, butter flvr, 1/3 sec spray

Nutrients per serving

Nutrition Facts	
Serving Size (156g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 25
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrate 16g	5%
Dietary Fiber 4g	16%
Sugars 5g	
Protein 2g	
Vitamin A 2%	Vitamin C 15%
Calcium 4%	Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Instructions

Serving size: 1/2 cup-2/3 C(#8 scoop)-1CS

Saute peppers & onion in pan

Place hash browns, onions and peppers on well sprayed baking pan. Drizzle with melted margarine. Spray top with cooking spray.

Bake at 425 F 20-30 minutes (or more, amount of time depends on yield being prepared and thickness on baking pan).

To retain crispness, serve immediately.

HACCP

Cooking :

- Cook to an internal temperature of 135 F for 15 seconds.

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.